

# PROVENÇAL CITRUS TARRAGON SAUCE



prep time: 10 cook time: 0 servings: 4

## INGREDIENTS

1/4 cup apple cider vinegar  
2 Tablespoons Dijon mustard  
1/3 cup olive oil  
2 Tablespoons honey  
1/3 cup fresh tarragon leaves  
1 can (11 oz.) mandarin orange slices, thoroughly drained OR 2  
fresh mandarin oranges, peeled, sectioned and seeded  
1/2 teaspoon sea salt

## DIRECTIONS

Sunny Mediterranean flavors star in this tangy orange-mustard sauce that's superb matched with Alaska salmon, halibut, crab and scallops.

Place the vinegar and mustard in a blender or bowl of a food processor. Blend or pulse until smooth. With motor pulsing, slowly add olive oil until fully incorporated. Add the honey, tarragon, and oranges; blend or pulse again until almost smooth. Serve immediately, or cover and refrigerate until needed.

Makes about 1½ cups.



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